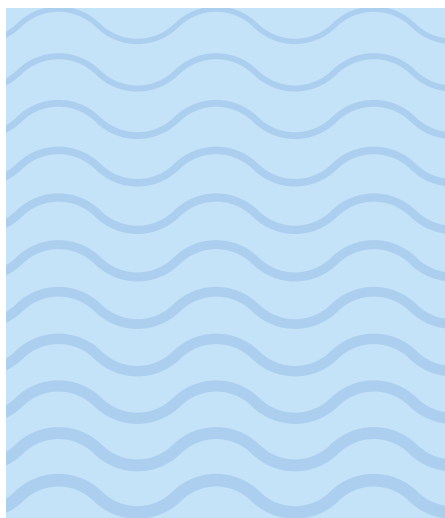




Cala Gran

wedding menus





WEDDING MENUS

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Catalan-style cod cannelloni

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

TAPAS

Chicken croquettes

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

SURF OR TURF

Supremes of hake with a truffled sea urchin mousseline and garnish

or

Girona beef shoulder steak 'a la Catalana' with an apple compote and a Cabernet Sauvignon sauce

WITH A SWEET TASTE...

Chocolate tulip with vanilla ice cream, raspberry coulis and red fruit

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Catalan-style cod cannelloni

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Grilled vegetables

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

TAPAS

Chicken croquettes

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

SURF OR TURF

Monkfish 'cim i tomba' stew cooked in the style of the Tossa fishermen

or

Fillet of Gironès beef with caramelised apple and a beef jus

WITH A SWEET TASTE...

Fresh pineapple with caramelised crème brûlée and wild strawberries

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

THE SEA

Medallions of clams with a mango coulis, red fruit and a golden sesame vinaigrette

WITH A REFRESHING TOUCH...

Lime sorbet

THE MOUNTAIN

Girona beef shoulder steak 'a la Catalana' with an apple compote and a Cabernet Sauvignon sauce

WITH A SWEET TASTE...

Symphony of apricot with wild strawberries, orange juice and vanilla ice cream

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral and natural waters

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

THE SEA

Supremes of hake with a truffled sea urchin mousseline and garnish

WITH A REFRESHING TOUCH...

Mandarin sorbet

THE MOUNTAIN

Girona beef cheek with a raspberry and grain mustard glaze

WITH A SWEET TASTE...

Chocolate tulip with vanilla ice cream, raspberry coulis and red fruit

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a romesco sauce

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

THE SEA

Monkfish 'cim i tomba' stew cooked in the style of the Tossa fishermen

WITH A REFRESHING TOUCH...

Pineapple sorbet

THE MOUNTAIN

Fillet of Gironès beef with caramelised apple and a beef jus

WITH A SWEET TASTE...

Millefeuille of tiramisú with an amaretto coffee cream

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices

welcome and appetisers

SPOONS AND SHOTS

Foie gras with caramelised apple

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

SKEWERS

Salmon with a chive vinaigrette

Char-grilled vegetables

King prawns with a romesco sauce

A TASTE OF THE SEA

Truffled sea urchins

Queen scallops

Salt-cod fritters

Steamed cockles

TAPAS

Chicken croquettes

Hamburger of duck and foie gras

Traditional rice dish of the Lloret fishermen

Puff pastry with duck liver, raisins and a Muscatel reduction

menu

THE SEA

1/2 Cantabrian lobster with a coral tuile and a bouquet of tropical fruit

WITH A REFRESHING TOUCH...

Lemon sorbet

THE MOUNTAIN

Fillet of Gironès beef with duck liver and Cabernet Sauvignon

WITH A SWEET TASTE...

Florentine of mató cream cheese mousse with walnut and caramel ice cream

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Viña Heredad Blanc de Blanc (Macabeu · Xarel·lo · Parellada) - DO Catalunya

Viña Heredad Red (Garnatxa Negra · Monastrell · Ull de Llebre) - DO Catalunya

Segura Viudas "Aria" Brut Nature (Macabeu · Xarel·lo · Parellada) - DO Cava

Mineral water and juices

welcome and appetisers

SPOONS AND SHOTS

Octopus with a tropical fruit vinaigrette

Cannelloni of cod 'a la Catalana'

Mango with mascarpone

Seafood and pineapple with a vermouth sauce

Ceviche of stone bass with citrus fruit

SKEWERS

Cod with a tomato vinaigrette

Salmon with a chive vinaigrette

Tuna with soy vinaigrette

Char-grilled vegetables

King prawns with a "Romesco" sauce

CORNETS AND PIPETTES

Salad of spider crab with an oil of its coral

Anchovies with a tomato emulsion

A TASTE OF THE SEA

Truffled sea urchins

Salt-cod fritters

Steamed cockles

TAPAS

Chicken croquettes

Scallop with a spring onion mousseline

Traditional rice dish of the Lloret fishermen

Tapas of cuttlefish meatballs with La Selva salsify

Tapas of Girona beef meatballs 'a la Catalana' with an apple and Cabernet Sauvignon compote

menu

THE SEA

Assortment of grilled fish and seafood from our fish markets with 1/2 lobster

WITH A SWEET TASTE...

Mosaic of fresh fruit with yoghurt ice cream

THE CELEBRATION

Wedding cake

Coffee and liqueurs

WINES

Vionta (Albariño) – DO Rias Baixas

Mas d'Aranyó (Tempranillo · Garnatxa · Syrah) – DO Catalunya

Parxet Brut Nature (Macabeu · Parellada · Pansa Blanca) – DO Cava

Mineral water and juices

buffets

Acorn-fed Iberian ham sliced in front of the guests

Tasting of artisan cheeses with walnuts and corn-bread

Fried quail eggs on toast with bacon

BUFFETS



CHILDREN'S MENU



children's menu option A

THE STARTER

Macaroni Bolognese

MAIN COURSE

Chicken with chips

Escalope of Girona beef served with garnish

THE DESSERT

Assorted ice cream

THE CELEBRATION

Wedding cake

Soft drinks and mineral waters

children's menu option B

THE STARTER

Cannelloni with truffled cream

MAIN COURSE

Grilled fillets of sole served with garnish

THE DESSERT

Assorted ice cream

THE CELEBRATION

Wedding cake

Soft drinks and mineral water



children's menu option C

THE STARTER

Cannelloni of brown crab

MAIN COURSE

Fillet of Girona beef with garnish

THE DESSERT

Assorted ice cream

THE CELEBRATION

Wedding cake

Soft drinks and mineral water

option A

The same agreed menu as the adults at 75% of the price.

option B

THE STARTER

Mixed salad

THE SEA OR THE MOUNTAIN

Roast loin of fish from the market with potatoes, tomato and onion

or

Fillet of Girona beef with garnish

THE DESSERT

THE CELEBRATION

Wedding cake

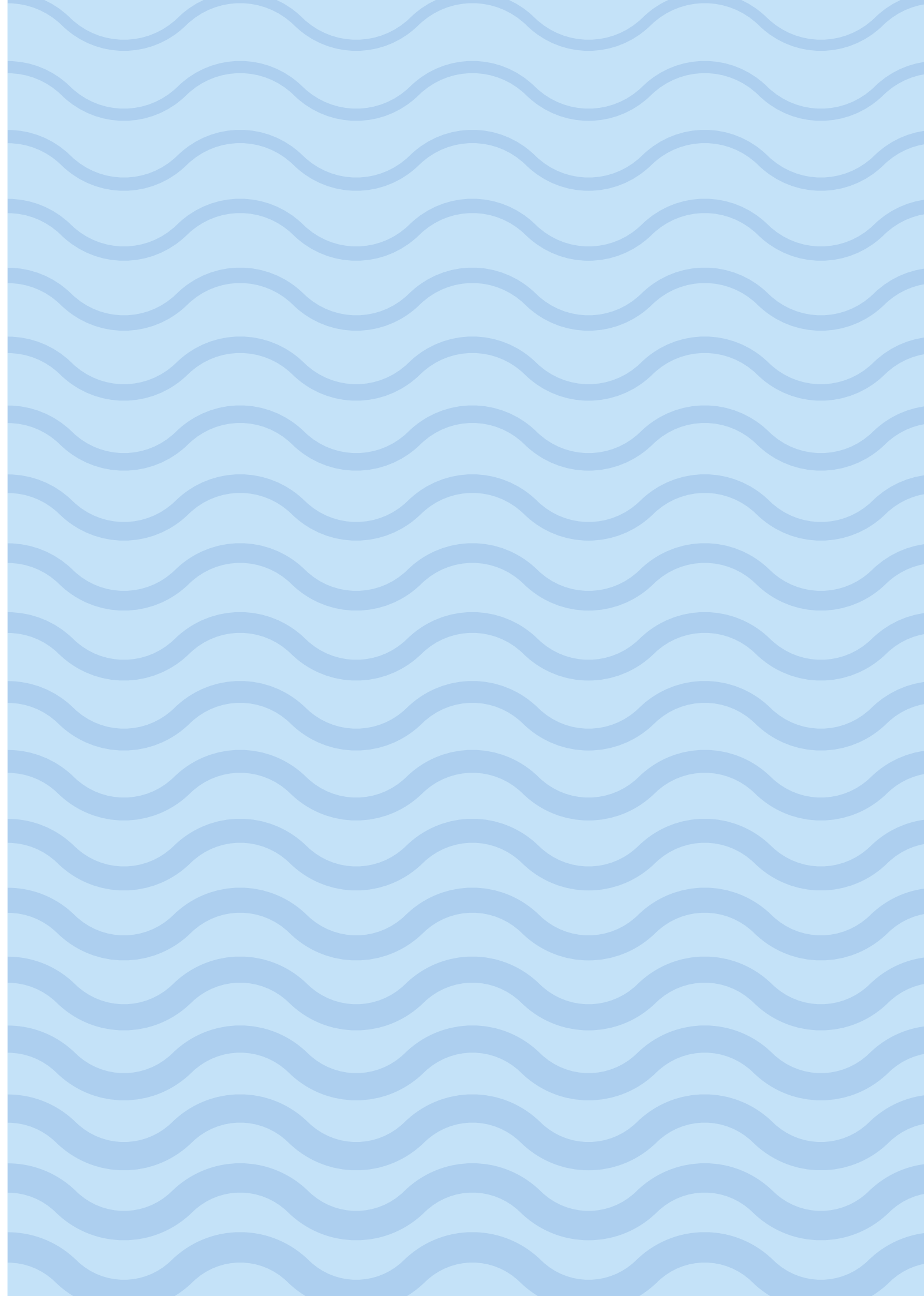
Wine and mineral water

STAFF MENU

STAFF MENU



The menus can easily be adapted to intolerances and allergies,
whether for a specific guest or for the whole menu planned for the event.





Cala Gran

www.calagranevents.com



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